



AMARONE DELLA VALPOLICELLA DOCG

GRAPES

50% Corvina Veronese
30% Corvinone
15% Rondinella
5% other indigenous grape varieties

AREA OF PRODUCTION

Vineyards in the hills north-east of Verona.

VINIFICATION

The carefully hand-picked and selected grapes are put in small plastic crates and dried in ventilated rooms for about three months. When they reach the perfect grade of dryness they are pressed and fermented in stainless steel tanks. The fermentation lasts for about 30 days. After a period in concrete tanks, where it undergoes malolactic fermentation, the wine is transferred to large oak casks of medium and large size for 3 years. After bottling the wine refines for at least 6 months.

TASTING NOTES

Intense red colour with garnet flecks, bouquet of cherry and red fruit jam, spicy finish and full velvety body.

FOOD PAIRINGS

All rich style cuisine, strongly flavoured meats, aged and spicy cheeses.

ALCOHOL DEGREE

15% vol



SARTORI
DI VERONA